

# Dinner Menu

## Small Plates

**BEER BATTERED FRIED SHRIMP 15**  
Six shrimp w/ sweet chili sauce

**BRUSSEL SPROUTS 8**  
w/ bacon & side of blue cheese dressing

**\*STEAK BITES 12**  
Steak bites, potato rounds, balsamic reduction

**FAJITA QUESADILLA 12**  
Chicken, peppers, onions, jack cheese, sour cream & Salsa

**CRAB CAKES 20**  
w/ chipotle aioli on side

**MARCOS NACHOS 14**  
Flour tortilla, jack & cheddar cheese, sour cream, black bean chili, avocado, salsa

**ONION RINGS 6.5**  
Homemade onion rings with ranch

**FRESH COD TACOS 13**  
Two fish tacos on corn tortilla w/ tartar sauce & lemon coleslaw

**TRUFFLE FRIES 8.5**  
Truffle salt, asiago, fresh parsley, chipotle aioli

**PETITE SALADS 9**  
Greek | Bleu Cheese & Toasted Hazelnut | Caesar

## Wine List

### Sparkling

Lovo Prosecco, Italy 8 (split)

Pizzolato Brut Rosé 10 (split)

### Whites

2023 Cardwell Hill Pinot Gris (OR) 13/16/48

2023 Sweet Cheeks Sauvignon Blanc (OR) 12/15/42

2023 Parducci Chardonnay (CA) 11/14/40

2023 Fabre en Provence Rosé (FR) 9/12/34

### Red

2018 Cardwell Pinot Noir (OR) 13/16/48.

2021 Castle Rock Cabernet Sauvignon (CA) 9/12/34

2022 Cerro Colli Senesi Chianti (IT) 11/14/40

2022 Les Hauts Lagarde Bordeaux (FR) 12/15/42

## Entree Specials

**\*PRIME RIB (GF) 30**  
8oz cut paired with mashed potatoes, asparagus and creamy horseradish on side

**\*COBIA FISH 30**  
6oz fish with three color cauliflower, fingerling potatoes, pineapple radish  
*Pair with our Sauvignon Blanc*

**\*SOUTHWESTERN STEAK BOWL 24**  
Marinated steak, white rice, corn, black beans, red onions, avocado, Cajun sour cream  
*Pair with our Castle Rock Cabernet Sauvignon*

**\*POMEGRANATE SALMON BOWL 28 (GF)**  
6 oz. pomegranate glazed salmon filet over white rice with avocado, watermelon radish, pomegranate, sesame seeds; pomegranate siracha mayo  
*Pair with our Sauvignon Blanc*

**BRAISED SHORT RIBS 24**  
Bone in Short Rib with creamy garlic mashed potatoes, baby carrots  
*Pair with our Castle Rock Cabernet Sauvignon*

**SPINACH & CHEESE RAVIOLI 20**  
*(Add grilled chicken 6.50)*  
Ravioli in a brown butter sauce with marble cherry tomatoes, onion, spinach, garlic, and parmesan cheese  
*Pair with our Parducci Chardonnay*

**HUNGARIAN CHICKEN 22**  
Chicken coated with paprika dill breadcrumbs, grilled and topped with a mushroom, onion, paprika, dill and sour cream sauce; served with whipped creamy garlic mashed potatoes and seasonal vegetable  
*Pair with our Pinot Noir*

## Featured Cocktails

**BLOOD ORANGE OLD FASHIONED 13**  
Bourbon, blood orange syrup, orange bitters

**TAMARIND MARGARITA 13**  
Tamarind Infused Tequila, lime juice, triple sec, house made tamarind syrup (hint of spice)

**SPRING MULE 11**  
Benchmark bourbon, lime juice, pineapple juice, ginger beer

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition. *Due to special preparations, substitutions are not available on some specials.*